



## ~ HAPPY HOUR ~

### ◆ 3 COURSES FOR £15.95 ◆

3 Courses Happy Hour: Monday to Thursday 5.00 to 6.45pm • Friday & Saturday 5.00 to 6.00pm  
Sunday • 12.00 to 4.00pm

#### ~ STARTERS ~

##### ZUPPA DEL GIORNO (V)

Homemade soup of the day served with Italian bread.

##### FUNGO RIPIENO (V)

Portobello mushroom stuffed with spinach, goats cheese and Parmesan.

##### COSTOLETTE DI MAIALE

Succulent pork spare ribs cooked in a fruity barbecue sauce.

##### WHITEBAIT

Deep fried whitebait accompanied with tartare sauce.

##### BRUSCHETTA AL POMODORO (V)

Toasted bread topped with chopped tomatoes, garlic, fresh basil and extra virgin olive oil.

##### INSALATA AL MIELE (V)

Mixed salad flavoured with honey, balsamic vinegar, raisins and pine nuts, accompanied with croutons.

#### ~ MAIN COURSES ~

##### ANY PASTA, PIZZA OR RISOTTO

From a la carte menu.

##### POLLO AL BRANDY

Breast of chicken flamed in brandy, cooked with cream and mushrooms and served with roasted baby potatoes.

##### ARROSTO DI PANCETTA ALLE MELE

Pork belly oven roasted with red wine and apple sauce, served with mash.

##### AGNELLO AL FORNO

Slow oven roasted lamb shank in a red wine, garlic and rosemary sauce, served with mash.

Please note that for this dish there will be a £2.95 surcharge.

##### ORATA IN SALSA DI ARAGOSTA

Fresh fillets of sea bream cooked with rich lobster sauce and accompanied with hand cut chips.

Please note that for this dish there will be a £2.95 surcharge.

##### BISTECA DIANE

8oz Sirloin steak, cooked to your liking, with a mushroom and brandy sauce, French mustard, white wine and cream, served with new potatoes.

Please note that for this dish there will be a £2.95 surcharge.

#### ~ DESSERT OF THE DAY ~

##### CHEESECAKE OF THE DAY

##### TIRAMISU

##### MIXED LUXURY ITALIAN GELATO